



## SEAFOOD

Sydney Rock Oysters Natural (A) GF, DF, NF

Australian Tiger Prawns (A) GF, DF, NF

Kinkawooka Black Mussels, Fresh Herbs (A)  
GF, DF, NF

Golden Bay Little Neck Clams, Citrus Dressing (I)  
GF, DF, NF

New Zealand Green Shell Mussels, Sauce Vierge (I)  
GF, DF, NF

Spencer Gulf Blue Swimmer Crab (A) GF, DF, NF

Bay Bugs, Natural (I) GF, DF, NF

Chilled Seafood Salad (M) GF, DF, NF

Snow Crab Cluster (I) GF, DF, NF

## SEAFOOD ACCOMPANIMENTS

Marie Rose GF, NF

American Cocktail Sauce GF, DF, NF

Mignonette V, DF, GF, NF

Chilli Lime Coriander Dressing (Nam Jim) NF, DF

Citrus Herbs Vinaigrette V, VG, DF, GF, NF

Lemon Wedges V, VG, DF, GF, NF

## ANTIPASTO

### Charcuterie Platter Selection

Salami, Mortadella, Prosciutto, Double Smoked Ham  
GF, DF, NF

Gherkins, Pickle Onion, Pickle Dill V, VG, DF, GF, NF

Olive Medley V, VG, DF, GF, NF

Baby Beets, Orange, Spanish Onion V, VG, DF, GF, NF

Grilled Eggplant, Zucchini, Bell Peppers  
V, VG, DF, GF, NF

Spiced Fennel, Artichokes V, VG, DF, GF, NF

Bocconcini, Rosemary, Olive Oil GF, NF, V

## DIPS

Baba Ganoush GF, DF, NF, V, VG

Hummus GF, DF, NF, V, VG (CONTAIN SESAME)

Labneh, Za'atar, Fried Pita V

Marinated Feta GF, NF, V

Whipped Ricotta, Honey, Lemon GF, NF, V

## LUNCH

Monday to Thursday

Standard \$99PP

Window Guarantee \$114PP

Friday

Standard \$115PP

Window Guarantee \$130PP

Saturday & Sunday

Standard \$140PP

Window Guarantee \$155PP

## KIDS

Standard Lunch \$49pp

Standard Dinner \$55pp

## DINNER

Monday to Thursday

Standard \$125PP

Window Guarantee \$140PP

Friday & Saturday

Standard \$150PP

Window Guarantee \$165PP

Sunday

Standard \$140PP

Window Guarantee \$155PP

## EARLY BIRD PRICE

Adult \$110pp

Kids \$45pp

## BREADS

### Assorted Rustic Bread Selection

White, Whole Meal, Focaccia NF, V

Lavosh, Grissini, Savoury Crackers, Quince Paste  
DF, NF, V

### Fine Australian Cheese Selection

Triple Cream Brie, Mature Cheddar, Blue Vein Cheese  
GF, NF, V

## SALADS

Green Beans, Cherry tomato, French Dressing  
GF, DF, NF, V

Soba Noodle Salad, Seafood Marinara DF, NF

Roasted Caulini, Chickpea, Tahini Dressing  
GF, DF, V (CONTAIN SESAME)

Insalata Mista, Balsamic Vinaigrette GF, DF, NF, V, VG

Garden Tide, Marinated Squash, Buttermilk Dressing  
GF, NF, V

Tomato Caprese, Balsamic Glaze GF, NF, V

Greek Salad GF, NF, V

Potato Salad, Crispy Bacon, Chives,  
Wholegrain Mustard Dressing GF, DF, NF

Cajun-Spiced Chicken Salad, Coriander, Lime Zest  
GF, DF, NF

Assorted Crudit  GF, DF, NF, V, VG

V vegetarian | VG vegan | GF gluten free | DF dairy free | NF nut free

**Seafood Origin Key:** (A) Australian, (I) Imported, (M) Mixed origin

Food is prepared in a kitchen that also handles other allergens. Menu subject to change according to seasonality and availability.

Groups of 10 or more there will be a 10% service fee, 10% Sunday surcharge and 15% public holiday surcharge.

## DRESSING

Balsamic Dressing GF, DF, NF, V, VG

French Dressing GF, DF, NF, V, VG

Strawberry Vinaigrette GF, DF, NF, V, VG

Orange Citrus Vinaigrette GF, DF, NF, V, VG

## SOUP

### Subject to change

Tomato, Basil Soup GF, NF, V

Roasted Pumpkin Soup GF, NF, V

Pea, Ham Soup, Grissini GF, NF

## ASIAN COUNTER

Wok Tossed Asian Greens, Light Soy Sauce  
DF, NF, V, VG

Nasi Goreng, Aromatic Spices, Crispy Shallots DF

E-Fu Noodles, Mushroom, Soy Essence  
DF, NF, V

Five-Spice Braised Beef Shin,  
Shiitake Mushroom, Lotus roots DF, NF

Prawns Dumplings, Sesame Oil DF, NF

Chana Masala, Spiced Tomato Gravy V, VG, GF

Butter Chicken, Yoghurt, Coriander GF

Fragrant Basmati Rice, Curry Leaves,  
Fried Onion GF, NF, V, VG

Prawn Crackers, Pappadums DF, NF

## FROM THE BUTCHER

Maple Glazed Ham, Roasted Root Vegetables  
GF, DF, NF

Pasture Fed Lamb Leg, Caramelised Onion  
GF, DF, NF

Herbs Rubbed Beef Brisket, Yorkshire Pudding  
GF, DF, NF

French Fries

Corn on the Cob NF, V

Tempura Fish Bites, Tartar Sauce NF

Braised Kangaroo, Garden Peas, Herb Jus  
DF, NF, GF

Herb-Roasted Chicken, Tomato, Eggplant,  
Basil Ragu GF, DF, NF

Buttered Mash, Chives GF, NF, V

V vegetarian | VG vegan | GF gluten free | DF dairy free | NF nut free

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## MEDITERRANEAN

Artichoke Hearts, Marinated Olives,  
Seasonal Roast Vegetables GF, DF, NF, V, VG

Oven Roast Cod, Smoke Eggplant (A) GF, NF

Zucchini, Brussels Sprouts, Tomato Confit  
GF, DF, NF, V, VG

Steamed Greens, Toasted Hazelnuts, Lemon Oil  
GF, DF, V, VG

Twice-Cooked Chat Potatoes, Tourn,  
Fresh Herbs GF, DF, NF, V, VG

Calamari Fritti DF, NF

Casarecce, Mushroom Alfredo, Truffle Oil NF, V

Rigatoni, Mediterranean Tomato Sugo,  
Artichokes, Olives, Basil DF, NF, V, VG

Spanish Albóndigas, Soffritto, Parsley DF, NF

## SUSHI

### Signature Sushi, Maki, Poke Selection

Teriyaki Tofu, Sesame Maki DF, V, VG

Salmon, Avocado, Cucumber Roll (A) GF, DF, NF

Crispy Chicken Katsu, Tonkatsu Mayo, Shallots  
NF

Prawn Delight, Tobiko, Spicy Mayo (I) GF, NF

Garden Vegetable Roll, Fruit Caviar, Micro Herbs  
GF, DF, NF, V, VG

Poke Bowls, Edamame, Wakame, Pickled Ginger  
(M) DF, GF

## DESSERT

Black Sesame Cake V

Cherry Noire GF, NF

Biscoff Cheesecake V

Vegan Cake DF, V, VG

Berry Crumble NF, V

Pavlova GF, NF, V

Mango Tart NF

Orange Cake NF, V

Seasonal Fruits GF, DF, NF, V, VG

Vanilla Ice Cream, Condiments GF, NF

